

**Recipe Name:** White Bean Dip with Herbs

**Submitted By:** Chef Libby

Recipe Categories: Appetizers & Dips

**Ingredients:**

- 1/4 cup plus 2 tbsp. extra-virgin olive oil
- 2 19-oz. cans cannellini beans, drained
- 3 garlic cloves, finely minced (or to taste)
- 2 tbsp. water, or as needed
- 1 tsp. finely minced fresh sage
- Kosher salt and cayenne pepper
- 1/2 tsp. finely minced fresh rosemary
- Raw vegetables and pita chips, for serving

**Directions:**

In a medium skillet, heat 1/4 cup of the olive oil until shimmering. Add garlic, sage and rosemary and cook over moderately high heat, stirring, until fragrant and garlic is just beginning to brown, about 1 minute. Do not allow garlic to burn. Add beans and toss to coat. Transfer the mixture to a food processor. Add the water and process to a fairly smooth puree. Taste and adjust seasoning with salt and cayenne. Transfer dip to a small serving bowl, drizzle remaining 2 tbsp. of olive oil on top and serve with raw vegetables and pita chips.